



SUN-DRIED TOMATO BALSAMIC VINAIGRETTE

3 TBS olive oil
2 TBS balsamic vinegar
1 TBS sun-dried tomatoes, soaked until soft and chopped
1 tsp red wine vinegar

1/4 tsp garlic, minced
1/4 tsp shallot, minced
1/4 tsp summer savory, chopped fine
1/4 tsp green basil, chopped fine

1. Mix all the ingredients in a shaker bottle. Allow to sit at room temperature for two hours, shaking the dressing every 30 minutes.
2. Toss over 8oz of one of our delicious lettuces or salad mix.
3. If you decide to make a larger quantity to enjoy later, refrigerate the left over dressing

From: Willie Greens Organic Farm

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